

FIRST COURSES

Sautéed Morels with Leeks, Madeira Cream and Puff Pastry Fleuron
Ten

Escargots Bourguignonne, The Classical Way
Ten

*Seared Scallops with English Pea Coulis, Toasted Coriander
and Sweet Garlic Froth*
Twelve

*Warm Foie Gras Ganache with Vintage Port-Lingonberry Reduction
Black Pepper Brioche and Endive Walnut Salad*
Eighteen

*Chilled Jumbo Shrimp
Cocktail Sauce*
Twelve

*Citrus Cured Wild Alaskan Salmon with Cucumber Vinaigrette
and Pacific Northwest Micro Greens*
Eleven

A Symphony of Appetizers
Fourteen

*Maine Lobster Cakes
with Sweet Corn Cream, Pea Leaves and Truffled Herb Coulis*
Twelve

** Olive Oil Poached Yellowfin Tuna with Bok Choy
Honey Roasted Garlic, Shiso, Sweet Soy Reduction and Wasabi Sorbet*
Thirteen

*Torn Leaf Caesar Salad
with Shaved La Mancha, Manchego*
Seven

*1913 Salad of Baby Field Lettuce
in a Phyllo Ring, Gazpacho Vinaigrette and Fresh Mozzarella*
Eight

*Leaves of Baby Spinach on a Tomato Basil Pedestal
Stilton, Caramelized Walnuts and Violette Mustard Vinaigrette*
Eight

*1913 Onion Soup
with Gruyère Cheese Crouton*
Six

*Morel Bisque with Asparagus-Green Tea Custard
Balsamic Reduction and Morel Powder*
Eight

18% gratuity will be added for parties of six or more

As a courtesy to fellow diners, please turn off cellular phones and pagers

One check per table please

*Maître D' Hotel
Denis Cerezo*

*Chef de Cuisine
Christian Madsen*

MAIN COURSES

*Potato encrusted Alaskan Halibut with Broccolini
Early Spring Carrots and Pinot Noir Butter
Twenty-nine*

*Seared Wild Alaskan Salmon with Fresh Morels, Garlic Chives, Cipollini Onions
Manilla Clam Broth
Twenty-eight*

*Dover Sole Meunière, Nut Brown Yukon Gold Potatoes and Vegetable Pearls
Thirty-four*

*Maderia Beach Red Grouper with English Pea Fondue, Asparagus and Baby Beets
Twenty-eight*

** Filet of Beef Au Poivre, Soufflé Potatoes
Thirty-five*

*Grilled Saddle of Rabbit with Prosciutto, Sage Polenta
Braised Tuscan Kale and Foie Gras Emulsion
Twenty-nine*

** Grilled Niman Ranch Organic Farms New York Sirloin, Horseradish Crème Fraîche
English Pea Purée
Thirty-seven*

** Grilled Filet of Beef and Maine Lobster-Shrimp Paupiette, Williams Potatoes
Cabernet Demi-Glace, Lobster Cream
Thirty-seven*

** Roasted Rack of Colorado Lamb, Truffled Potato Flan, Haricot Verts and Sauce Périgourdine
Thirty-one*

*Sautéed Snake River Farms Kurabota Pork Tenderloin Medallions
Warm Potato-Celery Root Salad, Lovage Beurre Blanc and Rye Bread Persillade
Thirty-one*

*Seafood Sampler
Thirty-two*

*Potato and Wild Mushroom Napoleon, Sweet Red Pepper Nage and Spring Sorrel
Eighteen*

THE CHEF'S TASTING MENU

*Sixty-five
with Sampling of Wines - Eighty*

*Golden Tomato Consommé with Morel Dumplings
Grüner Veltliner, "Lois", Loibner, Kamptal, Austria*

*Sautéed Maderia Beach Red Grouper with Riesling Butter and Raisin-Caper Compote
Riesling, Federspiel, Terrassen Domäne Wachau
Freie Weingärtner Wachau, Austria*

Intermezzo

*Braised Snake River Farms Kobe Beef Short Ribs
Spring Vegetables and Cabernet Sauvignon Sauce
Cabernet Sauvignon, Robert Mondavi, Napa Valley*

*Selection of Artisan Cheeses with Accompaniments
Port, Taylor Fladgate, First Estate*

*Tarragon Panna Cotta
with Strawberry Rhubarb Compote*

** Consuming Raw or Undercooked Meat, Shellfish and Eggs*